



LUNCH

TUE-SAT 12-2PM

2-COURSE \$39

3-COURSE \$49

+ HOUSE WINE \$10

ENTRÉE

CHOICE OF

Market fish sashimi, yuzu kosho dressing, salmon roe, pickled daikon (a,gf,df)

Pork and cabbage dumplings, spicy black vinegar, garlic chips, spring onion (df)

Miso pumpkin, tofu dip, soy pepitas, mizuna (vg, gf, df)

Spiced chicken kaarage, bang bang sauce, pickled daikon, lime

MAIN

CHOICE OF

Greenslade teriyaki chicken thigh, shiitake, celery & kailan, katsuobushi cream (gf)

Humpty Doo barramundi, zucchini, edamame & broad bean salad, soybean miso sauce (a,df)

Pork rib, chilli & garlic glaze, fennel & onion slaw

Wok-fried vegetarian udon, seasonal vegetables, mushroom, sprouts, sesame (vg, df)

MAINS ARE SERVED WITH JAPANESE RICE.

DESSERT

CHOICE OF

Caramel pudding cake, passionfruit gel, freeze dried citrus

Mango & passionfruit slice, white chocolate cream, lychee gel, toasted coconut

Trio of ice crea - green tea, black sesame, hojicha (vg)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, I - INTERNATIONAL, A - AUSTRALIAN

Please advise any dietary requirements

